

**BSc in Export Agriculture / BSc in Tea Technology and Value Addition / BSc in
Palm & Latex Technology and Value Addition
Second Year First Semester Examination – June/July 2017**

**Principles of Food Science (EAG 261-1)
Essay Questions**

Instructions:

Answer only two (02) questions, in the given booklet.

No. of questions : Three (03)

No. of pages : One (01)

Time : One (01) hour

Total marks allocated : 100 %

Note: Handover the question paper along with the answer script.



01. 'All food products undergo changes during processing which reduce their quality compared to the fresh material. Therefore aim of improved food processing techniques is to minimize these undesirable changes while maximizing process efficiency'. Discuss the statement with a suitable example.

(50 marks)

02. Discuss the applications of Potassium metabisulfite (E 224) as a food additive in food industry.

(50 marks)

03. Explain the possible reasons for the following observations.

(I) An apple turn brown after being sliced.

(II) A yoghurt kept at room temperature gives high sour taste after several hours.

(25 marks x 02 = 50 marks)

[End of the Paper]